

Pasta with Summer Squash, Arugula, and Fresh Herbs (“Greens Glorious Greens” Johnna Albi & Catherine Walther)

Arugula is used more as a fresh herb in this quick and easy recipe. It's one of our favorites-great for summer evenings when you want to spend less time in the kitchen and more time on the patio. Serve with succulent, ripe garden tomatoes.

Serves 3-4

8-12 ounces pasta

3 Tbsp extra virgin olive oil

½ cup sliced red onion

1-2 yellow summer squash, quartered lengthwise and cut into ½ inch chunks to equal 2 cups

2 garlic cloves, crushed or minced

1 cup washed and roughly chopped arugula leaves, tough stems trimmed

1 Tbsp finely minced chives

¼ cup finely chopped Italian parsley

¼ cup finely chopped fresh basil

salt and pepper to taste

freshly grated parmesan cheese to taste (optional)

In a large stockpot, bring 4 quarts of water to a boil with 1 Tbsp salt.

Meanwhile, in a medium skillet heat 1 Tbsp of the olive oil. Add onion and sauté for 3 minutes. Add squash and continue to cook for 5 more minutes. Add garlic and cook another 2 minutes. Turn off heat and set aside.

Cook pasta until al dente. Drain, place in a large, shallow serving bowl, and toss with the remaining 2 Tbsp olive oil, sautéed vegetables, arugula, and fresh herbs.

Season to taste with salt and pepper and serve immediately. Pass the parmesan cheese, if desired.